

# Egg Rolls Cha Gio

½ oz cellophane or bean thread noodles  
¼ lb ground pork  
½ carrot peeled and shredded  
1 T onion  
¼ t fish sauce or sugar  
¼ t pepper  
2 chopped green onions  
3 - 4 chopped mushrooms, fresh or dried  
4 egg roll wrappers, cut in half diagonally

1. Soak noodles in hot water until it is soft and pliable about 10 minutes  
Chop into small pieces
2. In a large bowl, add ground pork, fish sauce or sugar, pepper, noodles, carrots, and both onions. Mix well.
3. Place 1 wrapper on a flat surface.  
Cover remaining wrappers with a lightly damp kitchen towel so they don't dry out.
4. Place about 1 heaping teaspoon onto the wrapper.  
Fold the sides, making sure you tuck the corners, and roll up about ½ way.
5. Wet the top portion with water or egg wash and continue to roll. Make sure you seal all air pockets.
6. In a large skillet or wok, heat oil over medium heat for 1 minute. Carefully place 3 rolls into the oil and fry slowly about 10 minutes or until golden brown.
7. Turn and fry the other side until golden brown.

